

Château Moulin de Rioucreux



Château Moulin de Rioucreux, AOP Côtes de Bordeaux Blaye, Red, 2019

AOP Côtes de Bordeaux Blaye, Bordeaux, France



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- My experience here and elsewhere has taught me that there are very different ways of making wine, more or less industrial, more or less close to the vine and the consumer, that passion often makes a difference, and that only patience, in the vineyard as in the cellar, allowed to build lasting things - Guillaume Guérin

PRESENTATION

This cuvée is composed 95% of Merlot and 5% of Malbec.

THE VINTAGE

The winter was abnormally mild causing a premature break-up that remained untouched thanks to a cool spring. The Bordeaux region has found itself on a frost alert several times but little damage related to frost. A second challenge was then imposed on the 2019 vintage: the heat, since the region has still undergone a summer at high temperatures, saved by the rains that arrived at the right time and allowed to bring freshness and strength to the grapes before the harvest.

TERROIR

The Moulin de Rioucreux plots are located in the municipality of Saint-Christoly-de-Blaye in the canton of Saint-Savin. The estate covers 16 hectares on the appellations Bordeaux (white, rosé) and Blaye Côtes de Bordeaux, with three types of terroirs: clay, clay-limestone and clay-sandy. Encépagement is to 15% in white with the worked type of vines Sauvignon gray (vines aged 28 years) and Sauvignon white (vines aged 4 years on average).

WINEMAKING

Alcoholic fermentation at less than 25° in thermoregulated tanks. Several removals – varying in number and intensity depending on the vats – and deletions at the beginning of fermentation. The type of vines are fermented separately, the assemblies realized afterwards. Alcoholic fermentations last between 7 and 14 days, then maceration from 1 to 2 weeks before pneumatic pressing. The majority of our cuvées are raised in tanks: concrete, fiber and stainless steel.

VARIETALS

Merlot, Malbec

SERVING

Serve at room temperature.

VISUAL APPEARANCE

A beautiful intense garnet red color.

AT NOSE

A nose dominated by aromas of red fruits such as morello cherry.

ON THE PALATE

The mouth is mellow and delicate, with red fruits. The finish is dynamic with a touch of salinity that makes this tasting very pleasant.

FOOD PAIRINGS

The red wine of the Château Moulin de Rioucreux is pleasant to open during meals with casual friends, or as an aperitif for a good moment of sharing. It is associated with many dishes because of its taste on the fruit.

